# Hot Cross Bun Alaska

A twist on your favourite Easter buns! This will no doubt be a great hit with your family and friends.

## Ingredients

2 IGA Baker's Oven Easter buns, cut in half

4 large scoops vanilla ice cream

4 egg whites (room temperature)

50 g caster sugar

## Method:

1. Preheat oven to 200°C.
2. Using an egg ring, cut out circles from each bun half and place on a baking tray.
3. Add a scoop of vanilla ice cream to each and freeze.
4. Meanwhile, in a bowl, using electric beaters, whisk 2 egg whites with a pinch of salt until soft peaks form.
5. Gradually add the caster sugar, beating until the mixture is thick and glossy.
6. Remove the buns and ice-cream from freezer and dollop the meringue on top of the ice cream

until it’s completely covered.

7. Bake for 5 to 10 minutes.